Touraine Rosé "La Javeline" 2019





LOCATION: The vineyard is mainly located south-east of Tours, on the slopes overlooking the Cher.

TERROIR: The vines of Touraine are located on a terroir of gravel and sand.

WINEMAKING: Direct pressing, settling at low temperature then fermentation in stainless steel tanks controlled at 20°C.

AGEING: Matured in stainless steel tanks under inert gas to preserve the aromatic freshness.

VARIETALS: Cabernet franc, Gamay

ALCOHOL CONTENT: 12 % vol.

SERVING: Serve chilled 8-10°C.

FOOD PAIRINGS: It will accompany aperitifs, platters of cold meats, raw vegetable salads (fresh vegetables and cheeses), grilled meats, white meats (chicken with lemongrass) and pasta dishes (penne with basil and pine nuts).